



**Merry Edwards Winery**  
*RUSSIAN RIVER VALLEY*

**2009 Merry Edwards Pinot Noir**  
**Russian River Valley**  
**Meredith Estate**

All of us here at the winery appreciate the magnificent way in which the Meredith Estate virtually blossoms with bottle age. Last year for our post-harvest party, we opened a 10-year vertical of this wine. The lineup included the inaugural 2000 production through the current 2009 vintage. It was rewarding to see the singular personality of this vibrant Pinot Noir so consistently reflected over its entire first decade. Even the vintages that we originally considered to be more elegant in style -- 2001, 2005 and 2006 -- had expanded in volume and richness.

The aroma is deeply layered, opening with the distinctive white pepper signature of the 2009 vintage. This quickly expands into a perfume rich with blueberries, wild roses, plums, blackberries, lavender and violets. Accents of exotic Indian spice, sweet pipe tobacco and vanilla bean heighten the experience. On the palate, its fine bones support layers of full, generous tannin and acidity. This Pinot, though tightly wound, is poised, just waiting for time to release its full potential.

A scrumptious recipe for Grilled Eggplant Pizza was submitted by Shannon Simmons as her favorite vegetarian pairing with our Meredith Estate Pinot. I experienced using a pizza stone for the first time when I kitchen tested this contest entry. It made me an instant convert to this method! Besides, I love cooking on the barbecue to keep our house cool during the summer. You can find her delicious winning entree on our website Recipe Page at [merryedwards.com](http://merryedwards.com).